

Seared Steaks & Thyme Butter

with Oven Fries & Lemon Aioli

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

 2 Steaks 


 1 clove Garlic

 1 bunch Thyme

 2 10-oz New York Strip Steaks 

 1 Lemon

 2 Tbsps Butter

 ½ lb Broccoli

 ¾ lb Golden or Red Potatoes

 2 Tbsps Mayonnaise

*Ingredients may be replaced and quantities may vary.

1 Prepare the vegetables

- Remove the **butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** lengthwise into ¼-inch-thick sticks.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into large florets.
- Combine in a large bowl.



2 Roast the vegetables

- Add **2 teaspoons of olive oil** to the bowl of **prepared vegetables**. Season with salt and pepper; toss to coat.
- Evenly divide the **seasoned vegetables** between two sheet pans; arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Prepare the remaining ingredients

- Meanwhile, quarter and deseed the **lemon**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Pick the **thyme** leaves off the stems; roughly chop the leaves.



4 Cook the steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare, or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



↺ CUSTOMIZED STEP 4 *If you chose Strip Steaks*

- Follow the directions in Step 4, but cook the steaks 4 to 6 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.*

5 Make the aioli

- Meanwhile, in a bowl, combine the **mayonnaise**, the **juice of 1 lemon wedge**, and **as much of the garlic paste as you'd like**. Taste, then season with salt and pepper if desired.



6 Make the thyme butter & serve your dish

- While the steaks rest, place the **softened butter** in a bowl; add **the juice of 1 lemon wedge** and **as much of the chopped thyme as you'd like**. Season with salt and pepper. Stir to thoroughly combine.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **roasted vegetables** and **aioli** on the side. Top the steaks with the **thyme butter**. Serve the **remaining lemon wedges** on the side, if you'd like. Enjoy!



*An instant-read thermometer should register 145°F.